

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property Organization
International Bureau(43) International Publication Date
9 October 2003 (09.10.2003)

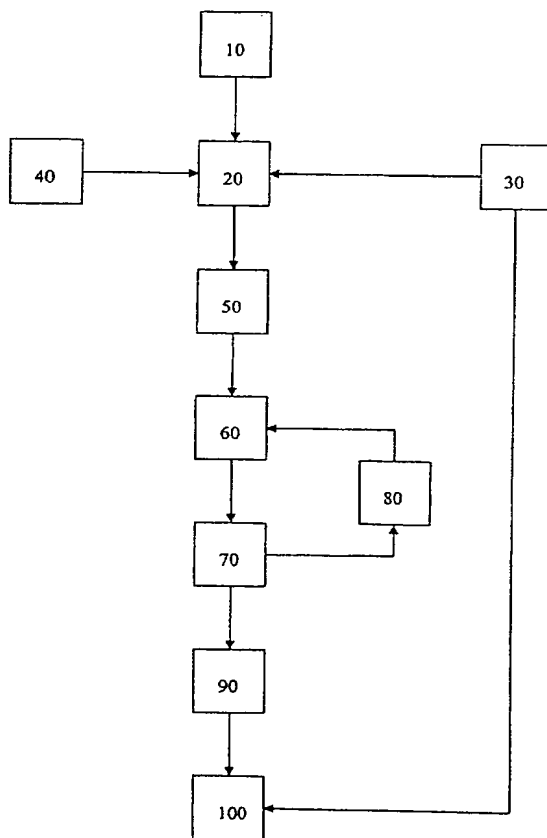
PCT

(10) International Publication Number
WO 03/082016 A1

- (51) International Patent Classification⁷: **A21B 7/00**,
A21D 8/00, G06F 17/60
- (21) International Application Number: PCT/AU03/00313
- (22) International Filing Date: 2 April 2003 (02.04.2003)
- (25) Filing Language: English
- (26) Publication Language: English
- (30) Priority Data:
PS 1478 2 April 2002 (02.04.2002) AU
PS 1871 22 April 2002 (22.04.2002) AU
- (71) Applicant (for all designated States except US): **MOF-FAT PTY LIMITED** [AU/AU]; 740 Springvale Road, Mulgrave, Victoria 3170 (AU).
- (72) Inventor; and
- (75) Inventor/Applicant (for US only): **WILLETT, Paul**,
Eaton [AU/AU]; 1 Sodium Street, Narangba, Queensland 4504 (AU).
- (74) Agent: **FREEHILLS CARTER SMITH BEADLE**; Level 43, 101 Collins Street, Melbourne, Victoria 3000 (AU).
- (81) Designated States (national): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NI, NO, NZ, OM, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.
- (84) Designated States (regional): ARIPO patent (GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO,

[Continued on next page]

(54) Title: A METHOD OF SCHEDULING A PRODUCTION RUN OF BAKERY PRODUCTS



(57) Abstract: The invention provides a method, computer program and system by which a production schedule for a bakery is produced. The method involves reducing dough wastage by calculating a weight of dough for each bakery product which falls short of a full batch and combining that weight for the various bakery products formed from the same dough type to form batches comprising a whole number of bags of flour. This avoids the partial use of a bag of flour and reduces dough wastage.

WO 03/082016 A1